



Opening Times 11:30 - 16:30 Friday – Sunday

DRINKS

TEA & COFFEE €5.50

SOFT DRINKS & FRUIT JUICES €4.50

JUICES & SMOOTHIES €6.00

Garden Greens - Spinach, Kale & Apple
Chef Hilary's Kombucha

Champagne/ Sparkling Wine

Lanson, Brut NV

€29.00 / €145

Valdo Millesimato Spumante

€16.50 / €82

WHITE WINE

Blanc de Mer, Riesling Blend

€14.00 / €56

Missionvale, Chardonnay (oaked)

€25.00 / €100

RED WINE

Hannibal, Sangiovese, Syrah

€27.50 / €110

Galpin Peak, Pinot Noir

€29.00 / €115

BRUNCH

Fried Beef Brisket Hash €18

Poached Egg, Mustard Hollandaise

Classic 3 Egg Omelette €16

Ask the Chef about fillings

Eggs Florentine €15

Spinach, Hollandaise, Muffin

LIGHT BITES

Prawn Cocktail €17

Garden Tomato, Cucumber, Marie Rose

Mrs. Tollman's Caesar Salad €15

Ring's Farm Organic Chicken, Parmesan Shaving, Crispy Bacon, Herbed Croutons, Caesar Dressing

Ashford Chopped Salad €12

Corn, Olive, Shallot, Cucumber, Beetroot, Cheddar, Boiled Egg, Dijon Mustard Dressing

Mrs. Tollman's Green Goddess Salad €18 

Celery, Avocado, Spring Onion, Watercress, Sour Cream

SANDWICHES AND WRAPS

Elvis Sandwich €18 

Peanut Butter, Banana, Smoked Streaky Bacon

Reuban Sandwich €18

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing

Buttermilk Fried Chicken Wrap €19

Ranch Dressing, Iceberg Lettuce, Tomato, Grilled Scallion

MAIN COURSES

Stanley's Hamburger €27

Brioche Bun, Grilled Onions, Pickle, Cheese Melt

Minute Sirloin Steak €32

Fries, Grilled Tomato, Rocket, Fried Egg, Garlic Butter or Peppercorn Cream

Ashford Estate Grilled Hotdog €18 

Tomato Relish, Caramelized Onion, Gherkin, Cabage, Chili Cheese Sauce

Sides

Hash Brown

Mrs Tollman's Broccoli Coleslaw 

Fries

Mac & Cheese

€7

DESSERTS

Ice Cream Sundae €12.50

Freshly Baked Chocolate Chip Cookie €12.50

Vanilla Ice Cream

Key Lime Pie €10.50

Mrs. Tollman's Cheesecake €12.50 

 Denotes a favourite signature dish of Mrs Tollman, our Founder and President